



Electrolux

Blast Chillers-Freezers CW Blast Chiller-Freezer Crosswise - 32 kg

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



Blast Chillers-Freezers CW

Blast Chiller-Freezer Crosswise - 32 kg

726629 (RBF101)	Blast chiller & freezer 32/28kg, compatible with 10x1/1GN crosswise oven
727132 (RBF1016)	Blast chiller & freezer 32/28kg, compatible with 10x1/1GN crosswise oven

Short Form Specification

Item No.

For 10 GN1/1 or 600x400 mm trays. Load capacity: chilling 32 kg; freezing 28 kg (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Built-in refrigeration unit. Automatic detection of food probe insertion. Automatic and Manual defrost. Blast chilling real residual time estimation (A.R.T.E.). Turbo cooling function. Specific cycles for ice cream. Evaporator with antirust protection. Digital temperature and time display. HACCP and Service alarms with data logging. Operating air temperature: +90 -41°C. For ambient temperatures up to 32°C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a refrigerant gas (HCFC and CFC free).

Main Features

- Blast Chilling cycle: 32 kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 28 kg from 90°C up to -18°C in less than 240 min.
- Soft Chilling (air temperature 0°C).
- Hard Chilling (air temperature -20°C).
- Holding at +3 °C for chilling or -18 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (shape maintenance and holding).
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- Single sensor core probe as standard.
- Probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Performance guaranteed at ambient temperatures of +32°C.

Construction

- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Magnetic, easy-to-remove heated gaskets.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic inner cell with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- R404A gas in refrigeration circuit.
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

Included Accessories

- 1 of 1 extra single-sensor probe for blast chiller and blast chiller&freezers PNC 880213

Optional Accessories

- Kit for HACCP advanced connection for LW and CW blast chiller&freezer PNC 880183 ☐
- 3-sensor probe for blast chiller and blast chiller/freezers PNC 880212 ☐

APPROVAL: _____

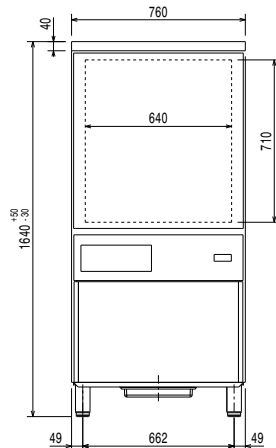


Electrolux

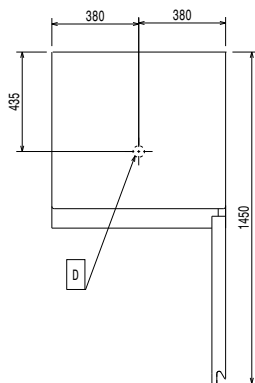
Blast Chillers-Freezers CW
Blast Chiller-Freezer Crosswise - 32 kg

- Rilsan grid 600x400mm PNC 880864
□
- Plastic coated grid 1/1GN PNC 881061 □
- 4 wheels for blast chillers and blast chiller/freezers PNC 881097
□
- Roll-in guide runners for 28 kg blast chillers and blast chiller&freezers 1/1GN PNC 881518 □
- Printer for HACCP basic version (for cabinets and counters with electronic control) PNC 881532
□
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101 □
- 80mm pitch side hangers 10x1/1GN electric oven PNC 922115 □
- 80mm pitch side hangers 10x1/1GN gas oven PNC 922116 □
- 60mm pitch side hangers 10x1/1GN electric oven (included with the oven) PNC 922121 □
- 60mm pitch side hangers 10x1/1GN gas oven (included with the oven) PNC 922122 □
- Trolley for 10x1/1GN and 10x2/1GN roll-in rack PNC 922128 □
- Trolley for 10x1/1GN roll-in rack PNC 922130
□
- Kit to convert to 10x1/1GN roll-in rack PNC 922201 □

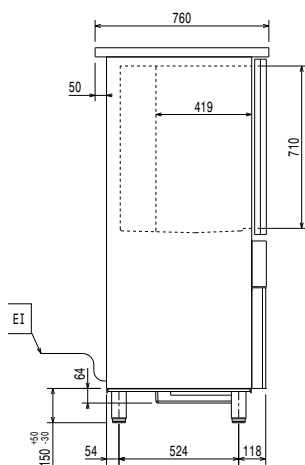
Front



Top



Side



EI = Electrical connection
RO = Refrigerant Outlet

Electric

Supply voltage:
726629 (RBF101) 400 V/3N ph/50 Hz
727132 (RBF1016) 230 V/3 ph/60 Hz

Electrical power:
726629 (RBF101) 1.59 kW
727132 (RBF1016) 2.86 kW

Defrost Power:
726629 (RBF101) 2.91 kW
727132 (RBF1016) 2.47 kW

Circuit breaker required

Installation:

Clearance: 5 cm on sides and back.
Please see and follow detailed installation instructions provided with the unit

Capacity:

GN: 10 - 1/1 containers

Key Information:

External dimensions, Height: 1640 mm
External dimensions, Width: 760 mm
External dimensions, Depth: 760 mm
Net weight: 140 kg
Shipping weight:
726629 (RBF101) 160 kg
727132 (RBF1016) 152 kg
Shipping volume:
726629 (RBF101) 1.3 m³
727132 (RBF1016) 1.33 m³

Refrigeration Data

Refrigerant type: R404a
Refrigeration power:
726629 (RBF101) 1464 W
727132 (RBF1016) 2440 W
Refrigeration power at evaporation temperature:
726629 (RBF101) -30 °C
727132 (RBF1016) -25 °C
Refrigerant weight:
726629 (RBF101) 1200 g
727132 (RBF1016) 1800 g

Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling):
726629 (RBF101) 0.095 kWh/kg
727132 (RBF1016) 0 kWh/kg
Chilling Cycle Time (+65°C to +10°C):
726629 (RBF101) 112 min
727132 (RBF1016) 0 min
Full load capacity (chilling):
726629 (RBF101) 40 kg
727132 (RBF1016) 0 kg
Energy consumption, cycle (freezing):
726629 (RBF101) 0.288 kWh/kg
727132 (RBF1016) 0 kWh/kg
Freezing Cycle Time (+65°C to -18°C):
726629 (RBF101) 270 min
727132 (RBF1016) 0 min
Full load capacity (freezing):
726629 (RBF101) 25 kg
727132 (RBF1016) 0 kg